**Northern Ireland Soil Association standards non-GM declaration**

Genetically modified organisms (GMOs) and their derivatives are prohibited by regulations that govern organic production in the EU. This declaration form is to establish that ingredients, additives and processing aids for organic foods are not GMOs or produced from, or by GMOs.

Before completing the declaration below, please refer to the tables overleaf to identify the type or category of product and the additional supporting information you may need to provide.

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Declaration**  This form should be completed in capitals by the company producing the additive, ingredient or processing aid. | | | | | | | |
| Forename and surname | |  | Position |  | | | |
| Company name and address and email address | |  | | | | | |
| Name of product | |  | | | | | |
| Product supplied to (please detail licence number, if known) | | |  | | | | |
| **I confirm that this product appears in Table 1 overleaf** | | | | | | |  |
| I have provided a full product data sheet, which demonstrates how it has been established that all components of the product are not GMOs, or produced from, or by GMOs | | | | | | |  |
| **I confirm that this product appears in Table 2 overleaf** | | | | | | |  |
| This product is pure and has not been standardised | | | | | | |  |
| This product has been standardized with or contains | | | | | | |  |
| I have provided a product data sheet from the supplier confirming that the standardizing material is not a GMO, or produced from, or by GMOs | | | | | | |  |
| **I confirm that this product is a non-organic agricultural ingredient** | | | | | | |  |
| I have provided a full product data sheet, which demonstrates how it has been established that all components of the product are not GMOs, or produced from, or by GMOs | | | | | | |  |
| Signature |  | | | | Date |  | |
| I have completed this form electronically and confirm I am in agreement with the declaration above. | | | | | | |  |

**General notes**

1. This declaration will expire 12 months from the date signed.
2. Supporting information must be dated within 12 months of sending to SA Certification. If older than 12 months SA licensees must check with the supplier that the statement is still valid and provide evidence of this to SA Certification.
3. Organic regulation 2018/848 (Art. 11) prohibits the use of GMOs and products produced from or by GMOs.
4. ‘produced from GMOs’ means derived in whole or in part from GMOs but not containing or consisting of GMOs;
5. ‘produced by GMOs’ means derived by using a GMO as the last living organism in the production process, but not containing or consisting of GMOs nor produced from GMOs;
6. For ingredients which have been made, or modified, by microbial action or enzymatic action, the micro-organisms used in the fermentation, or which produced the enzymes, must not have been genetically modified.
7. A declaration that the product does not require labelling under regulation 1829/2003 is not sufficient as that regulation allows products produced by GMOs
8. Natural flavourings are subject to a separate declaration.

**Table 1 – High GM risk**

The items in Table 1 have a high risk of being produced from, or by GMOs. If your product is in this table, please read the guidance and complete the declaration over the page and return to us with supporting information.

|  |  |  |
| --- | --- | --- |
| **Additives/ingredients** | **Additives/ingredients** | **Processing aids** |
| Enzymes | E331 Sodium citrate | Enzymes |
| Micro-organisms | E 333 Calcium citrates | Micro-organisms |
| E 270 Lactic acid | E 334 Tartaric acid (L(+)-) | Ethanol |
| E 296 Malic acid | E 335 Sodium tartrate | Casein |
| E 300 Ascorbic acid | E 336 Potassium tartrate | Vegetable oils |
| E301 Sodium ascorbate | E 415 Xanthan gum |  |
| E 306 Tocopherol (vitamin E) | E 422 Glycerol |  |
| E 322 Lecithins (not required for sunflower lecithin) | E464 HPMC |  |
| E325 Sodium lactate | Vitamins except thiamine |  |
| E 330 Citric acid | Non-organic sugars and starches and oils |  |
| E 440 (a) Pectin |  |  |

**Table 2 – Standardised**

|  |  |
| --- | --- |
| **Additives/ingredients** | **Processing aids** |
| E 406 Agar |  |
| E 407 Carrageenan | Rice meal |

We know that the main ingredients of the additives and processing aids listed in Table 2 have not been genetically modified. However, they may be mixed with flour, dextrose, starch etc. If you are using/supplying any of the additives or processing aids listed, please complete the Table 2 declaration overleaf. To confirm that the material is pure, include a product specification with this form. If the product has been standardised, please send confirmation of how the supplier has made sure that this is not GMO, or produced from, or by GMOs.

The other additives, processing aids and ingredients listed in the Soil Association standards are not high GM risk or likely to be mixed with other ingredients, therefore we do not need a GM declaration for these.

**Guidance**

We will examine all product data sheets and supporting information. Information that we may accept includes, where appropriate:

* Detailed process descriptions signed by the manufacturer. These must cover all source materials.
* Written confirmation from the supplier of the raw material, that the raw material is a plant that is not a GM risk crop, which are soya, maize, cotton, oil seed rape/canola, sugar beet, sugar cane.
* Confirmation from the manufacturer of any micro-organisms that they have not been genetically modified and that micro-organisms used to produce enzymes have not been genetically modified
* Confirmation that ingredients are produced from materials certified as ‘identity preserved’ GM-free to 0.1% (we need to see copies of certificates relevant to the product).
* Equivalent declaration from suppliers of ingredients. For example, a policy which covers use of GMOs or a product specification confirming the ingredients have all not been genetically modified.
* Polymerase chain reaction (PCR) testing results. PCR is a technique that creates millions of copies of genetic material from a single molecule. The frequency of testing and the tolerance limit must be specified. Copies of analysis certificates relevant to the product must be submitted with the declaration.